

Starters

Brezel (V)(L*) with butter	\$5,5
White Bean soup (V*) Cannellini bean soup with Frankfurter and German Flädle (Pancake strips)	\$ 8,5
Home marinade of salmon Creamy horseradish and pumpernickel	\$ 10
Green asparagus strawberry salad Served Balsamic vinegar and crushed cashew nuts	\$9,5
Beer battered camembert cheese with cranberry jam and salad	\$9,5
Wurst salad (L) \$ 10,5 for two	\$ 15,5
Finely chopped Leberkäse, pickles, onions, radish & herbs served with a Brezel and a small side salad	

Vegetarian

Vegetable Strudel (V) Served with steamed rice, red wine onion chutney and a salad	\$ 21
Zucchini pasta (GF)(V)(VE*) Fresh zucchini served with cherry tomato, capsicum, feta, cream, truffle oil and thyme	\$18,5
Gnocchi pan (GF)(LF)(V)(VE) Potato Gnocchi served with sundried tomato, mushroom, spinach, pumpkin seeds and almond cream	\$18,5

Dietaries: (V) Vegetarian, (VE) Vegan (L) Lactose Free, (GF) Gluten free

Can Be: *

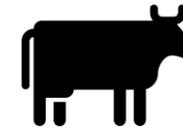


Mains

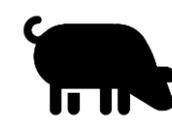
Rump steak “Strindberg” Rump steak served with mustard/ lemon crust, fried onion, fried potatoes & side salad	\$ 27,5
Tivoli Pan (GF)(L) Sizzling pan of Beef, Pork and Chicken served with fried potatoes and bacon beans	\$24
Chicken Strips (GF)(L) Tender chicken strips served in a creamy mushroom sauce with spätzle, a hint of sour cream and a salad	\$21,5
Tafelspitz (Beef Rib Eye) (L) Beef tender served with German bread dumpling, butter carrots and horseradish sauce	\$22,5
Sausage Duo (GF)(L) Classic German Bratwurst & Frankfurter served with potato salad and sauerkraut	\$19,5
Leberkäse (GF)(L) Served with an egg sunny side up, potato salad and salad	\$19,5
Kassler (GF) Served with sauerkraut and mashed potato	\$17,5
Pork “Sülze” (GF)(L) With fried potato, beetroot salad and green frankfurter sauce.	\$15,5

Schnitzels

All served with fried potatoes, a side salad and your choice of sauce included



Veal Schnitzel
\$24,5



Pork Schnitzel
\$23,5



Chicken Schnitzel
\$22,5

Fish

Grilled Salmon Atlantic salmon with a lime thyme crust, herb rice and vegetables	\$ 27,5
Barramundi (GF) Humpty Doo Barramundi with orange polenta and red wine chutney	\$20,5

Senior’s Menu

Order anything from the menu - \$ 4

Sides \$5

Potato salad	Spätzle	Chips, ketchup
Mixed salad	Rice	Potato Twister, sour cream
Mixed vegetables	Red cabbage	Wedges, sour cream and sweet chilli sauce
Sauerkraut	Fried potatoes	
	Bacon beans	

Gravy’s extra \$3

Mushroom sauce	Pepper gravy
Gravy	



Kids Menu

(for kids up to 12 years old)

Chicken Schnitzel (L)	\$ 9
Served with potato twisters, carrot salad and tomato sauce	
Crumbed Fish Bites	\$7,5
Fresh fish with potato mash and a carrot salad	
Napoli Pasta (V)(VE)(L)	\$9
Fettuccini pasta with homemade tomato basil sauce	
Carrot puree (GF)(L)(V) (VE)	\$ 6,5
With fresh lime/ mint pesto (vegetarian)	

Dietaries: (V) vegetarian, (VE) Vegan (L) Lactose Free, (GF) Gluten



Desserts

Homemade Apple Strudel (V)	\$10,5
With vanilla ice cream, fruits and a berry sauce	
Chocolate Cherry cake (V)	\$ 9,5
With white ganache and fruit sauce	
Bayrisch crème (GF)(V)	\$7
With sweet sauce and fruits	
German Waffle (V)(L*)	\$5,5
Add crème	\$0.5
Add ice-cream	\$2
Add hot berries	\$2
Add hot chocolate sauce	\$2

Dietaries: (V) vegetarian, (VE) Vegan (L) Lactose Free, (GF) Gluten